



March 2 - 15, 2026

RESTAURANT WEEK

\$44.95PP



Executive Chef & Owner
Luis Naula



STARTERS

HOUSE SALAD (GF) |

Seasonal mixed greens, shaved carrots, radish, English cucumber, pea shoots, heart of palm, sherry vinaigrette

FISH TACOS |

Fish tempura, fry red cabbage, corn tortilla, black beans, chipotle aioli

RISOTTO BITES |

Black mission fig puree, prosciutto, balsamic sauce



ENTREES

ATLANTIC SALMON (GF) |

Pan seared Salmon, spinach basmati rice, ivoire sauce

RIGATONI SHORT RIBS |

Braised short ribs, rigatoni pasta, spinach, mascarpone cheese

HANGER STEAK (GF) |

Cannelloni beans puree, grilled onions, kaffir lime chimichurri sauce



DESSERT

SKILL BREAD PUDDING

Maple dates caramel sauce, vanilla ice cream

POACHED PEAR IN CABERNET&PORT

Slow-cooked pouched pear in a reduction of cabernet, port wine, silky pastry cream, candied walnuts.



March 2 - 15, 2026

RESTAURANT WEEK

\$29.95PP



Executive Chef & Owner
Luis Naula



STARTERS

HOUSE SALAD (GF) |

Seasonal mixed greens, shaved carrots, radish, English cucumber, pea shoots, heart of palm, sherry vinaigrette

FISH TACOS |

Fish tempura, fry red cabbage, corn tortilla, black beans, chipotle aioli

EMPANADAS (GF) |

Chipotle pulled chicken, mozzarella cheese, & Spinach, mozzarella cheese, ricotta cheese. in a whole wheat pastry, chipotle cream



ENTREES

DULCE DE LECHE FRENCH TOAST |

French toast, dulce de leche and seasonal berries

HOUSE WRAP |

Flour tortilla, black beans, scrambled eggs, cheese trio, avocado, chipotle aioli; home fries
ADD Chicken \$5, Hanger Steak \$ 8 Shrimp \$8

SOMNI EGGS BENEDICT |

English muffin, avocado, roasted tomatoes, poached eggs, chipotle hollandaise sauce, roasted potatoes, green salad



DESSERT

SKILL BREAD PUDDING

Maple dates caramel sauce, vanilla ice cream